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Regulations governing poultry shops and killing places.—(c) **RULE 1.** Live poultry shall not be kept in the same storage or shoproom with milk, meat or groceries, nor shall crates used for shipping live poultry be permitted in such rooms.

RULE 2. Storage cages, for use when live poultry is kept several days, shall be so constructed that they can be kept clean and wholesome. It is suggested that such cages be made wholly of iron, galvanized; if made of wood, they must be kept in good repair and well painted. Such cages must be kept clean.

RULE 3. Poultry must not be killed in living rooms or in rooms used for storing or selling food products. Rooms used for the killing of poultry should be kept clean and sweet and free from objectionable accumulations of any kind.

If as many as 300 fowls are killed per week, special room shall be provided with impervious floors and walls, and with special equipment as is necessary to conduct the business in a sanitary manner. Poultry killing rooms or establishments used for slaughter of 300 or more fowls per week shall be subject, as far as applicable, to the regulations governing slaughterhouses.

RULE 4. Dressed poultry may be stored and rendered only in accordance with the regulations governing the storing and handling of fresh meats.

Soda Fountains, Soft-Drink Stands, etc.—Sanitary Regulation. (Ord. Feb. 17, 1914.)

SEC. 18. That no person or persons shall conduct or carry on a place for the sale of soft drinks unless such a soft-drink stand, soda fountain, or place where soft drinks are offered for sale has been inspected by the chief food inspector or his assistant and given a certificate of inspection and permit to carry on said business, provided all other city ordinances have been complied with, and that the following rules and regulations shall govern all soft-drink stands, soda fountains, etc., and shall also govern bottling plants where soft drinks are bottled.

Rules governing soft-drink stands.—**RULE 1.** No drink shall be concocted or offered for sale that contains any ingredients of a harmful nature, or that is not chemically pure, free from all dirt or filth, and contained in vessels, barrels, etc., that are kept clean and pure, and that no drink shall be offered for sale that has been exposed to the open air, dust, dirt, and flies, or that contains any ingredients that has been so exposed to contaminating influences.

RULE 2. No person shall be engaged in any soft-drink bottling plant, drink stand, soda fountain, etc., whose duty it shall be to handle said drinks, or vessels, bottles, or glasses who is suffering with communicable disease, and all persons so engaged about such places shall at all times keep their hands and clothing free from dirt and all contamination.

RULE 3. Glasses and bottles in which drinks are served must be washed after each using with some kind of cleanser and rinsed in running water that has not come into contact with any other glass or bottle. Washing glasses and bottles in tanks in which the water is moving is not sufficient, as same must be rinsed in running water from a faucet or like attachment to city water connections.

RULE 4. All ceilings, floors, counters, tables, furniture, etc., used in such bottling places, drink stands, soda fountains, etc., shall be kept clean and free from all dust and all contaminating matter.

SEC. 19. That the violation of any provision or regulation of this ordinance and any failure to comply therewith and the refusal or failure to comply with any direction or order of the chief food inspector or his assistants hereunder shall be subject, upon conviction before the police court of the city of Waycross, to a fine not exceeding \$50 and to imprisonment not to exceed 10 days, either or both, in the discretion of the court, and each day's failure or neglect to comply shall be held and deemed to be a separate and distinct offense and punishable accordingly.